

Vegetarian Siomai

- Serves 4 people -

INGREDIENTS:

12 Siomai wrappers	1/2 Bell pepper
200g Brown or white beans	1 Egg yolk
1/2 Carrot	1 tbsp Cornstarch
200g Grated horse-radish	1 tsp Sesame oil
1 Stalk celery	1 tbsp Cilantro
1 Red onion	1/2 tsp Salt
4 Cloves garlic	1/4 tsp Black pepper

METHOD:

STEP 1 Grind the beans, chop all ingredients finely and mix together.

STEP 2 Put approximately 1/2 a tablespoon of the mix into each wrap and close it.

STEP 3 Steam the Siomai for about 30-40 minutes.

SAUCE:

Chop the onion and garlic then mix the remaining ingredients together.

SAUCE:

2 tbsp Soy sauce
1 tsp Vinegar
1 tbsp Honey
2 Fresh chili
3 cloves Garlic
1 Onion

